

the Pointcafe

THE POINT CAFE IS AVAILABLE FOR FUNCTIONS

Contact our Functions Manager Rachel 0414 371 119



Share your photos! Tag us!

@pointcafe_avoca

ALL DAY BREKKIE

house made granola veg with almonds greek yoghurt seasonal fruit & honey	16
strawberries & peaches ricotta toast strawberries peaches whipped lemon ricotta on sourdough	16.5
eggs your way gfa your choice of fried poached boiled scrambled free range eggs artisan sourdough	13
vegetarian breakfast bowl v gfa spinach quinoa radish avocado sweet potato cherry tomato seeds add eggs	22.5 5
breakfast bruschetta gfa basil spanish onion feta rocket bacon caramelised balsamic rye	22.5
straight to the point gfa grilled pancetta haloumi avocado smash chilli jam two poached eggs rye	24.5
alan's big breakfast gfa your choice of poached scrambled fried eggs two strips of rindless bacon gluten free local beef sausage slow roasted tomato mushrooms one hash brown artisan sourdough	26.5
barista breaky smashed avocado tomato poached eggs dukkha feta herbs sourdough	22.5
corn, zucchini & pea fritter v labna tom chutney zucchini ribbons garden peas add bacon add eggs	18.5 5 5

ALL DAY BREKKIE

eggs benedict gfa	
with hollandaise sauce on turkish	
with spinach	18
with bacon	22.5
with smoked salmon	23.5
nutella waffles	22.5
waffles nutella toasted coconut maple strawberries whipped cream	
banana bread	9.5
toasted with fresh berries & icing sugar	
house made muffins	6.5
please ask for today's selection	
toast	6.5
sourdough turkish rye sourdough gluten free fruit toast	
condiments: butter honey vegemite peanut butter or ask about our selection of homemade jams	

SIDES

eggs (2) hash brown (2) spinach roast tomato mushrooms	5
bacon beef sausage avocado smash haloumi feta labna	5
smoked salmon pancetta	6

GET SAUCY

hollandaise chilli jam garlic aioli habanero sauce house made tomato chutney	4
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LUNCH FROM 12PM

SHARES

*These dishes are designed for sharing,
so feel free to order multiple dishes for your table*

sourdough w garlic butter	6.5
rock oysters natural champagne vinaigrette (min6) (subject to availability)	each 4
bruschetta basil spanish onion rocket caramelised balsamic artisan sourdough	13
the point's signature lemon pepper squid lemon pepper squid fennel radish cucumber coriander hoisin dipping sauce	16.5
shiitake mushroom arancini (4) v parmesan garlic aioli	13.5

LUNCH FROM 12PM

whole baby snapper (2pp)	55
crispy skinned coconut kaffir rice asian dressing	
salmon poke bowl	23.5
grilled salmon quinoa avocado smash cucumber carrot radish cabbage citrus dressing	
vietnamese pork belly	27
asian slaw chilli jam nahm jim dressing	
grilled seafood skewers	30
barramundi prawns salmon fennel radish salad	
add chips	5
slow cooked lemon chicken salad	28
quinoa corn salsa chat potato lettuce micro herbs	
classic black mussels	
white wine garlic chips garlic aioli	
1/2kg	14
1kg	28
fish n' chips	27.5
beer battered flathead fillet chips garden salad fresh lemon homemade tartare sauce	
the point's signature lemon pepper squid	
lemon pepper squid fennel radish cucumber coriander hoisin dipping sauce chips	
small (no chips)	16.5
large	24.5
charcuterie board	
Selection of cured meats dips sourdough flatbread	
	24
sharing board (min 2 people)	pp 30
bruschetta arancini zucchini flowers squid taco chips salad	

FROM THE GARDEN

heirloom tomato salad buffalo mozzarella basil oil caramelised balsamic	16.5
leafy green salad	12.5
asian salad	12.5
smashed chats	12.5
beer batter chips	10

DESSERTS

hazelnut tiramisu (to share)	20
sponge fingers gianduja mascarpone bitter chocolate wafer hazelnut syrup shot of coffee	
add liquor	5
coconut panacotta	16.5
balsamic strawberries basil sugar	
passionfruit cheesecake	16.5
fresh berries passionfruit caviar	
house made chocolate brownie	14.5
berries vanilla bean ice cream	
affogato	10.5
ice cream shot of coffee	
add liquor	5

The Point Cafe is the perfect venue for your next event.
Ideal for small functions, corporate events,
wedding receptions & cocktail functions.

Function Bookings call 1300 714 332
or email info@handhcatering.com.au

KIDS MENU

BREAKFAST

egg on toast	8.5
your choice of one poached fried scrambled boiled free range egg on sourdough add bacon	2.5
waffles nutella ice cream	12.5
banana bread	9.5
egg and sausage	12.5
googey eggs toast	12.5
toast	6
with your choice of vegemite peanut butter honey	

LUNCH

beer battered fish chips salad	12.5
chicken tenders chips salad	12.5
beef sausage (1) chips salad	12.5
beef taco (1) chips salad	12.5

no split bills | 15% surcharge public holidays